



mullins

BAR & GRILL

SMALL BITES

CRAB CAKE \$18

mixed with corn, bell peppers, and shallots, served with a red onion marmalade, poblano aioli, and red wine vinaigrette tossed artisan greens

CHEESY CRAB BREAD \$12

dungeness crab tossed with mayo, spring onions, lemon zest and topped with melted jack cheddar and parmesan, served on top of Acme's sour baguette

CRISPY CALAMARI \$14

seasoned with a creole spice blend and served with tartar sauce

GRILLED ARTICHOKE \$10

served with herbed butter, and chipotle aioli

KETTLE & GARDEN

NEW ENGLAND STYLE CLAM CHOWDER \$5/ \$8

SIRLOIN STEAK CHILI \$5/ \$8

HEARTS OF ROMAINE CAESAR SALAD \$11

served with homemade caesar dressing and mixed with parmesan cheese
add chicken \$6 | add shrimp \$7 | add salmon \$8

AHI TUNA & SPINACH SALAD \$17

tossed with bean sprouts, roasted peanuts, edamame, and sesame soy vinaigrette

CLASSIC COBB SALAD \$17

grilled chicken, applewood smoked bacon, avocados, hard boiled egg, cherry tomatoes, red onion, bleu cheese, served on bed of artisan greens, spinach and romaine in red wine vinaigrette

ROASTED BEET & GOAT CHEESE SALAD \$12

served with artisan greens and tossed in walnut vinaigrette, topped with toasted walnuts with Acme's walnut bread
add chicken \$6 | add shrimp \$7 | add salmon \$8

BIGGER BITES

All Bigger Bites are served with choice of russet fries, tater tots, green salad or potato salad

1/2 LB. HARRIS RANCH BLACK ANGUS BURGER \$16

served with choice of cheddar, jack, Swiss, or bleu cheese
add crispy bacon, sautéed mushrooms, red onion marmalade, avocado \$2 each

BLACKENED SALMON SANDWICH \$18

organic salmon, blackened and topped with melted smoked mozzarella, mixed greens, tomatoes, and chipotle aioli on Acme's ciabatta roll

ROASTED TRI-TIP \$18

thinly sliced tri-tip with melted Swiss cheese, tomato, mayo, romaine and red onion marmalade on Acme baguette

FISH & CHIPS \$20

anchor steam beer battered cod fillets, served with malt vinegar and tartar sauce

MAIN COURSE

12 OZ HARRIS RANCH BLACK ANGUS RIB-EYE \$34

served with a sea salt compound butter, baked potato, and seasonal vegetables

POACHED SALMON FILLET \$26

served with chardonnay beurre blanc, jasmine rice, and seasonal vegetables

SHORT RIB PAPPARDELLE PASTA \$21

slow braised Harris Ranch short ribs with red wine tomato sauce and served over pappardelle

CRISPY CHICKEN CUTLET \$26

breaded chicken fillet with fennel cream sauce, served with mashed potatoes and seasonal vegetables

PASTA PRIMAVERA \$19

a medley of fresh vegetables and herbs in light garlic and wine sauce on bed of linguine
add chicken \$6 | add shrimp \$7 | add salmon \$8

*water service is available upon request



Gluten Free



Vegetarian

• **Wednesday** - Made-to-order Sautéed Pasta
\$5 Wine Selection

• **Thursday** - Prix Fixe Menu & Wine

• **Fridays** - Herbed Roasted Prime Rib
Live Music 5 PM- 8 PM

Please inquire with your server for details

18% service charge will apply for groups of six or more | Consuming raw or undercooked foods may increase your risk of food-borne illnesses

SPECIALTY COCKTAILS

MOSCOW MULE

Absolut Vodka, Ginger Beer, Simple Syrup, & Lime Juice

\$13.00

MULLINS MARY

Our Famous Homemade Bloody Mary
Add Crispy Smoked Apple-Wood Bacon or Shrimp \$1.00

\$10.00

COOL AS A CUCUMBER

Effen Cucumber Vodka, Chase elderflower Liqueur, Simple Syrup & Club Soda

\$12.00

ROSARITA MARGARITA

Hornitos Reposado, Cointreau, Cranberry, Freshly Squeezed Lime Juice, Orange Juice & Grand Marnier Flout

\$14.00

BEER SELECTION

ON TAP

Half Moon Bay Brewery - Amber Ale	\$7.00
Blue Moon - Belgian Style White	\$7.00
Stella Artois - Pilsner	\$7.00
Racer 5 - IPA	\$7.50
Guinness - Dry Stout	\$7.50
Seasonal Draft	ask server

CANNED

Anchor Steam - Steam Lager	\$6.50
Sierra Nevada	\$6.50
Modelo	\$6.50
Ballast Point Sculpin IPA	\$7.50
Heineken - Pale Lager	\$6.50
Corona - Pale Lager	\$6.50
Angry Orchard "Hard Cider"	\$7.50
Pacifico	\$9.00
Budweiser, Bud Light, Miller Lite, Coors Light	\$6.00

WINE SELECTION

SPARKLING

	GL/BTL		GL/BTL
Gloria Ferrer Sonoma Brut, Sonoma	10/40	Veuve Clicquot Brut, France	Btl. 60
Kenwood Yulupa Cuvee Brut, CA	9/36	La Tordera Prosecco, Aline, Italy	11/44

WHITE

Chateau Montelena Riesling, Potter Valley'13	14/56
Saved - Magic Maker Rosé, CA'14	10/40
La Merika Pinot Grigio, Monterey'14	10/40
Danzante Pinot Grigio, Italy'14	9/36
Cakebread Chardonnay, Napa Valley'13	Btl.76
Duckhorn Chardonnay, Napa'13	Btl.72
Rombauer Chardonnay, Carneros'13	15/60
Raeburn Chardonnay, Russian River'13	12/48
Francis Coppola Chardonnay, Geyserville'14	9/36
Wild Horse Viognier, Central Coast'14	9/36
Cloudy Bay Sauvignon Blanc, New Zealand'15	Btl.72
Duckhorn Sauvignon Blanc, Napa Valley'14	15/60
Simi Sauvignon Blanc, Sonoma County'14	8/32

RED

Merryville Pinot Noir, Carneros'12	Btl.60
Rodney Strong Pinot Noir, Sonoma'13	15/60
Chataeu St. Jean Pinot Noir, Sonoma'13	10/40
Duckhorn Merlot, Napa Valley'12	Btl.78
Twomey Merlot, Napa Valley'11	15/68
Ferrari-Carano Merlot, Sonoma'12	13/52
Hatcher Zinfandel, Calaveras County '13	12/36
VinAtlas, Fusion Red '13	9/30
Opus One '13	Btl.265
Silver Oak, Napa Valley '11	Btl.165
Silver Oak, Alexander Valley '12	Btl.140
Caymus '13	Btl.138
Duckhorn Cabernet, Napa '13	Btl.110
Heitz Cellar Cabernet Sauvignon, Napa '12	Btl.82
Chateau Montelena Cabernet, Calistoga-Napa'12	Btl.78
Smith & Hook Cabernet Sauvignon, Central Coast'13	12/48
Joel Gott Cabernet Sauvignon, CA'13	11/44
Josh Cabernet, Sonoma North Coast'12	9/36